



PROFESSIONAL DESCRIPTION

PAN with 1 NON-STICK ALUMINUM handle with INDUCTION BOTTOM 8 mm, COMPLETE RANGE with Ø from 240 mm to 360 mm :

- Professional line in 99% pure aluminium , extra strong , excellent thermal conduction , very resistant , 3 mm thickness ;
- Stainless steel handle ;**
- Hygienically safe and **compliant with current HACCP regulations ;**
- Suitable for induction cooking** thanks to the ferritic steel disc;
- Induction bottom thickness 8 mm ;**
- Some advantages of induction cooking are **the homogeneity of the heat** , the possibility of **controlling the temperature variation** very precisely and the lower cost of use compared to gas cooking;
- Depending on its size, we can use it for sautéing foods that are not rich in water and for frying;
- The non-stick pan is useful for **sautéing pasta** , **side dishes braised in butter** , **opening mussels** . A use usually suitable for a quick and instant cuisine. A kitchen that does à la carte work will certainly have to adopt pans of this type, it is absolutely the most flexible tool .

CE MARK

AVAILABLE MODELS

KR-840-924



HIGH PAN with 1 NON-STICK ALUMINUM handle with INDUCTION BOTTOM 8 mm, diameter 240 mm, height 45 mm.

Delivery from 4 to 9 days

KR-840-928



HIGH PAN with 1 NON-STICK ALUMINUM handle with INDUCTION BOTTOM 8 mm, diameter 280 mm, height 50 mm.

Delivery from 4 to 9 days

KR-840-932

HIGH PAN with 1 NON-STICK ALUMINUM handle with INDUCTION BOTTOM 8 mm, diameter 320

Delivery from 4 to 9 days



mm, height 60 mm.



KR-840-936

HIGH PAN with 1 NON-STICK ALUMINUM handle with INDUCTION BOTTOM 8 mm, diameter 360 mm, height 70 mm.

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

KR840-124



Technochef - NON-STICK ALUMINUM COVER Ø 24 cm

Delivery from 4 to 9 days

KR840-128



Technochef - NON-STICK ALUMINUM COVER Ø 28 cm

Delivery from 4 to 9 days